



## Botanas

Almendras	6
Toasted almonds, harissa spice rub	
Spam Chips	7
Fried carne misterio, Mike's hot honey	
Olivas	7
Spanish Manzanilla and Kalamata olives, garlic, herbs, hot paprika	
Jamon Serrano de Valencia	14
Imported from Spain. Aged 20 months. 1.5 ounces	
Pan con Tomate	10
Red tomatoes, garlic, imported Spanish organic EVOO, Himalayan pink salt flakes. Baguette.	
+ Jamon Serrano de Valencia (20 months)	9
Tabla de Quesos y Embutidos	24
Jamon Serrano, Chorizo Vela, Fuet Catalan, Manchego, Smoked Gouda, chive garlic goat cheese spread. House made focaccia bread	

## Tapas

Blistered Shishito Peppers	8
Black lava salt, crispy Prosciutto (GF)	
Patatas Bravas	9
Fried golden potatoes, spicy Parmesan sauce, creme fraiche, shaved Parm	
Roasted Brussel Sprouts	9
Goat cheese creme, balsamic, panko, shaved Parm	
Smoked Cheddar Dip	9
Balsamic roasted strawberries, cherry wood smoke. Baguette	

Sauteed Mushrooms	9
Seasonal mushrooms from Fungi Temple in Oakhurst, truffle oil (GF)	
Summer Stonefruit Salad	10
Summer stonefruit and berries, tender greens, panko poppyseed crusted fried Goat cheese, champagne vin	
Empanadas de Elote	10
Roasted corn, Oaxaca cheese, jalapeno, red onion, paprika, cilantro lime creme	
Roasted Corn Dip	10
Roasted corn, Fresno chili, onion, cilantro, Goat cream cheese mix, Mike's hot honey. House made focaccia bread	
Fried Calamari	11
Rings, tentacles, lemon slices, curry salt, preserved lemon aioli	
Crab Cakes	12
Lump crab, sweet pepper drops, green onion, panko, roasted shishito pepper sauce	
Grilled Broccolini	12
Manchego bechamel, garlic, crushed harissa almond	
Chicken Wings	12
Harissa butter sauce. Garlic yogurt mint dip	
Spicy Pork Belly Skewers	12
Harissa glaze, grilled pineapple (GF)	
Monocan Street Tacos	12
Roasted black bean corn salsa, slaw, pickled red onion, cilantro lime chimichurri (GF)	
+ Sliced Flank Steak	14
+ Grilled Shrimp	13
Wagyu Sliders	13
Ground Wagyu beef, Sobrasada chorizo, Manchego cheese, roasted tomato aioli, sweet Peppadew pepper, potato bun. House pickles	
Bacon Wrapped Dates	13
Toasted almonds, goat cheese stuffing (GF)	

Gambas Al Ajillo	14
Jumbo prawns, herbs, garlic chili oil. Baguette	
Lamb Meatballs	14
Spicy Sherry tomato herb sauce. Olive bread	
Grilled Flat Iron Steak	19
Smoked paprika, cumin, cilantro lime chimichurri (GF)	
Ribeye Frites	21
Sliced ribeye, Ras el Hanout crust, crunchy potato stix, blue cheese cream, chive (GF)	

## PAELLA

Serves 2-4. Please allow extra time for preparation.

Vegetable Paella	26
Carrot, butternut squash, peas, asparagus, zucchini, yellow squash onion, garlic, saffron veggie stock, Valencia rice (GF)	
Chicken Tinga Paella	33
Chicken thigh, sweet pepper drops, onion, carrot, garlic, spicy adobo, saffron stock, Valencia rice (GF)	
Seafood Paella	45
Scallop, langostino, shrimp, mussels, clams, Spanish chorizo, onion, pepper, saffron stock, Valencia rice (GF)	

## POSTRES

House Churros	8
Spanish chocolate sauce. Mixed berry compote	
Summer Berry Trifle	8
Layers of fluffy shortcake, strawberry compote, fresh berries, whipped almond cream (GF)	
Salted Caramel Bread Pudding	9
Vanilla bean ice cream. Salted caramel drizzle	

Maximum 2 checks per table  
23% service charge for parties of 6+  
Thank you for dining with us!



## COCKTAIL CLASICO

<b>Champagne Room</b>	18
Aperol Apertivo, Italicus Bergamot Liqueur, Elderflower Liqueur, Orange Slice, Torched Rosemary. Served With A Mini Champagne Bottle Upside Down Because We Extra	
<b>Chocolate Old Fashioned</b>	15
Woodford Bourbon, Creme De Cacao, Aztec Chocolate Bitters, Chocolate Dipped Dehydrated Orange, Luxardo Cherry	
<b>Gone With The Wind</b>	16
Woodford Bourbon, Diplomatico Reserva Aged Rum, Cranberry, Lemon, Honey, Orange Bitters, Cold Whipped Spanish Apertivo Foam	
<b>Hibiscus Margarita</b>	15
1800 Silver Tequila, Cointreau, Mango Juice, Lemon Lime, Agave, Hibiscus Syrup, Hibiscus Flower & Hibiscus Salt Rim	
<b>House G&amp;T</b>	14
Gin Mare, Giffard Pamplemousse, Grapefruit Bitters, Fevertree Elderflower Tonic, Thyme, Dehydrated Grapefruit	
<b>If You Know, You Know</b>	14
Spanish Apertivo (notes of Mediterranean herbs, ginger, cherry. Think Aperol Spritz...but not so basic), Basil Syrup, Lemon, Fevertree Mediterranean Tonic	
<b>I'll Have What She's Having</b>	15
Strawberry Infused Tin City Vodka, Orgeat Almond Syrup, Muddled Berries, Lemon Soda, Mixed Berry Smoke Bubbles	
<b>It's My F*cking Birthday!</b>	16
Tito's Vodka, Elderflower Liqueur, Marionberry Reduction, Lemon, Macaroon Garnish, Served On A Platter With A Crystal Crown Because Why The F*ck Not?	
<b>Kissed By Fire</b>	15
Malahat Ginger Rum, Prickly Pear Syrup, Lime, Fevertree Ginger Beer, Candied Ginger Garnish	

<b>La Ultima Palabra</b>	15
El Silencio Mezcal, Genepy Le Chamois Liqueur, Luxardo Maraschino Liqueur, Pineapple Juice, Dehydrated Pineapple	
<b>Lavender Rain</b>	14
Tito's Vodka, Lavender Syrup, Pear Juice, Lemon, Lavender Flower, Dehydrated Lemon	
<b>Lemon Poppyseed Drop</b>	14
Lemon Infused Tin City Vodka, Cointreau, Lemon, Agave, Toasted Poppyseed Sugar Rim, Dehydrated Lemon	
<b>Mochuelo No. 5</b>	20
Remy VSOP Cognac, Diplomatico Reserva Aged Rum, Coconut Rum, Elderflower Liqueur, Pineapple, Pear, Lemon, Peach Bitters. Served In A Large 250mL Perfume Bottle And Dusted With Edible Glitter Tableside	
<b>Mochuelo Old Fashioned</b>	14
Bulliet Rye, Angostura & Orange Bitters, Demerara Cube, Luxardo Cherry	
<b>Orange Juliet</b>	15
Strawberry Infused Tin City Vodka, Blood Orange Liqueur, Orange, Lemon, Raspberry, Strawberry Syrup, Vanilla Syrup, Milk Powder, Italian Lemon Lime Soda Top	
<b>Ridin Dirty</b>	15
Woodford Bourbon, Cointreau, Muddled Peach, Honey, Lemon, Salt Rim	
<b>Salted Watermelon Paloma</b>	15
1800 Silver Tequila, Muddled Watermelon, Lime, Agave, Grapefruit Soda, Black Lava Salt, Watermelon Wedge	
<b>Smoke and Embers</b>	15
El Silencio Mezcal, Agave, Ghost Pepper Syrup, Blood Orange Italian Soda, Lime, Overproof Rum Sugar Flamed Lime	
<b>Some Like It Hot</b>	14
Fresno Chili Infused Herradura Silver Tequila, Cointreau, Lapsang Souchong Infused Agave, Lime, Jalapeno Salt Rim	
<b>Stonefruit Sangria</b>	14
Animus Vinho Verde White, Cointreau, Torres 10 Brandy, Agave, Fresh Stonefruit	

<b>The Mathematician</b>	16
Woodford Rye, Diplomatico Reserva Aged Rum, Amaro Nonino, Genepy Le Chamois Liqueur, Aztec Chocolate Bitters	
<b>The Smoking Fig</b>	15
Elijah Craig Small Batch Bourbon, Peach Bitters, Dried Fig, Maple Glazed Donut Tobacco	
<b>Yuzu Negroni</b>	15
Sake, Tanqueray Gin, Punt E Mes Vermouth, Campari, Yuzu Syrup, Lemon Peel	

## NIGHTCAP

<b>Martini Negra</b>	15
Cantera Negra Silver Tequila, Cantera Cafe Liqueur, Black Coffee, Cream, Smoke Bubble (Available In Decaf)	
<b>Spanish Carjillo</b>	15
Liquor 43, Espresso, Cinnamon, Smoke Bubble (Available In Decaf)	

## MOCKTAILS

<b>Bombay By Boat</b>	11
Hibiscus Reduction, Cardamom, Lemon, Sparkling Water, Hibiscus Salt Rim, Hibiscus Flower Garnish	
<b>Lemonade Stand</b>	11
Sparkling Lemonade, Orgeat Almond Syrup, Blackberry, Raspberry, Lemon, Smoke Bubble Topping	
<b>Prickly Pear Punch</b>	11
Prickly Pear Juice, Fevertree Ginger Beer, Lemon, Candied Ginger Garnish	

## DRAFT CERVEZA

6	
Altamont Berry White Fruit Beer	4.7% ABV
Altamont Mac Drizzle Gold Pale Ale	5.2% ABV
Estrella Galicia Spanish Lager	5.5% ABV
Faction Brewing Anomaly Nitro Milk Stout	6.5% ABV
7	
New Glory UbahJank IPA	7.2% ABV
Liquid Gravity Miami Heist DIPA	8.0% ABV
2 Towns Ciderhouse Tropical Cosmic Crisp	8.0% ABV